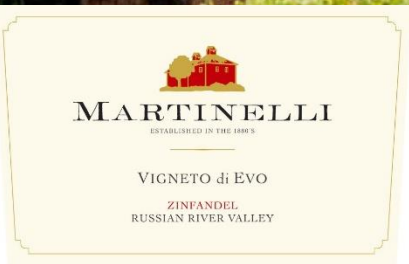# MARTINELLI
ESTABLISHED IN THE 1880'S

ZINFANDEL
VIGNETO DI EVO • RUSSIAN RIVER VALLEY
2023

WINEMAKING DETAILS

Fermentation: 100% neutral French Oak; 100% Malolactic; on the lees with daily battonage

Oak: 40% new French Oak,
60% neutral French Oak, 11 months

Case Production: 2,034

WINEMAKER

Courtney Robinett Wagoner

CONSULTING WINEMAKER

Erin Green

VINEYARD DETAILS

Soil Type: Hugo with Josephine
Rootstock: 420A
Clones: JAH, JAV

GROWING YEAR

When we look back at the 2023 growing season there are two words that perfectly describe the vintage - late and big. After an exceptionally wet and cool winter, bud break happened over a month later than average. Our first day of picking was the day after the harvest completed the previous year. Fruit set was excellent and the temps during the summer were moderate to cool, with very few days in the triple digits. What a contrast from 2022! Mild temperatures along with abundantly available water allowed the clusters to develop slowly and evenly.

VINEYARD CHARACTER

This wine is a barrel-blend from select Martinelli single vineyard zinfandel sites: Jackass, Vellutini, Lolita and Giuseppe & Luisa. Our Vellutini, Lolita and Giuseppe & Luisa vineyards were planted with cuttings from our 135-year-old Jackass Zinfandel clones. These vineyards are grown in cool regions of the Russian River Valley, allowing the deeper, dark flavors to develop in the grapes versus black pepper, characteristic of warmer vineyard sites. It is named for Evo Martinelli, who was raised on Martinelli Road. He was Lee Sr.'s first cousin, the son of Fred Martinelli. Evo gave Lee Sr. one of his first jobs out of the vineyard and instilled the importance of going to college in him as a young man.

TASTING NOTES

The nose is vibrant, with sweet notes of raspberry, dark cherry, and molasses. On the palate, it's immediately mouthwatering, revealing flavors of red currant and pomegranate. Balanced tannins support lively acidity, complemented by subtle rhubarb undertones. The wine culminates in a smooth, lingering finish of vanilla cream.